

UPDATE #3  
*School  
Project*

2016/2017



*Second visits so far:*

Holy Family Catholic School  
Eagle Heights Public School  
St. Michaels Catholic School

Queen Elizabeth II Public School  
FD Roosevelt Public School

"I think I'm gonna be a chef when I grow up...or a video game tester." (Starts singing "I love you" to the food)

- Jackson  
Student, Grade 1

It's an exciting time when we get to return to a school and see how eager the children are to build on the skills they've learned earlier in the year!

# Here is your window into the classroom.

Come explore what your support has made possible!



Grade  
1 & 2  
Lesson

## THE BIG IDEA

In our first visit we explored different types of seeds to get kids excited and curious about how food grows! Now, we'll focus on transforming the classroom into a restaurant. Students will use math skills to chop fruits and vegetables and measure ingredients to prepare a Miso Honey Stir Fry sauce and Maple Lemon Vinaigrette. After our Head Chef guides children through completing their prep list, they will lead the group through an interactive cooking demonstration. Now the chef students become the hungry customers! There are always lots of empty plates by the end of this lesson.



Grade  
3 & 4  
Lesson

## THE BIG IDEA

One of our favourite parts in coming back for this lesson is seeing how excited students are to jump right back into cooking and to share the stories of their new adventures in the kitchen at home. And with all that enthusiasm, it's now time for the students to master the art of making a salad from scratch. In a friendly class cooking competition, the students use the simple vinaigrette math equation recipe from our last visit to make a creative dish of their own. These signature salads are then sampled by the whole class - the students love enjoying a meal made for them by their peers!



# *A note from our teacher candidate:*

“ When I heard that students in the new two-year teacher education program at Althouse would have the opportunity to complete two Alternative Field Experiences to expand our teaching--and learning--in settings we chose, I immediately thought of Growing Chefs! Ontario. As a volunteer for and supporter of the organization, I knew that spending a month working with the Growing Chefs! team would be the perfect opportunity to immerse myself in a program with amazing people. My experiences in the classroom with Growing Chefs! Ontario were a large part of why I decided to pursue a career in education. I can remember meeting Andrew and hearing him talk about how teaching kids about food and cooking brings together so many subjects in an engaging way. Now, from the literacy required to read a recipe, the math skills needed to measure ingredients properly, the science and geography concepts drawn upon to understand where our food comes from and how it nourishes our body, the history of why we eat certain foods, and even the art of plating something we've prepared in a purposeful way, I've had the opportunity to help teach kids of all kinds of ages so many different subjects.

As a Biology and Science educator, I've seen the way that bringing in authentic experiences invites students to learn without realizing what's happening--it almost tricks them into bringing together concepts they've learned or into learning new things! Over the last month, I've been able to become a part of those classrooms, always welcomed with open arms as part of the team. I am beyond grateful to have capped off my teacher's college experience with such a fast-paced, inspiring placement!

**- Cheryl Madliger**

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